



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

5/24/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	A) Box of lemons in walk-in beer cooler molded and in direct contact with pre-cut french fries. B) Box of tomatos stored on top of grease trap and directly under pipes. C) Ready to eat buns stored with raw animal foods in the freezer. All food must be protected from cross-contamination. Store foods so they are protected from contamination and in a manner that will facilitate proper rotation. REPEAT VIOLATION	6/7/2016
3-304.11	A) Deli slicer has food remnants and debris build up. B) French Fry slicer has food remnants build up. C) Knives placed on rack with food remnants. D) Ice machine has mold build up in top mechanics housing. Food equipment must be clean and sanitized before used with food.	6/7/2016
3-701.11	Fish left in tub of batter was desicated and dry. Food that is unsafe, adulterated or not from an approved source must be discarded.	6/7/2016



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Improper Hold

3-501.16

- A) Cooler to the left of the register is holding at 57F.
B) Cooler to the right of the glasses cooler is holding at 74F.
C) Prep cooler top is holding wedge tomatoes at 49.2F; diced tomatoes 59.1F; sliced tomatoes at 63.5F; and sliced onions at 60.4F.
D) Stand up cooler adjacent to the stove is holding raw chicken at 46F; Raw burgers at 49F.
E) Stand up cooler adjacent to warewash machine is holding at various temperatures, some items were <41F, container of soup marked 5/22 44F; Packages of shredded lettuce 46.4F; and container of salsa 44.6F.
Potentially hazardous food must be held cold at 41 degrees or below.
REPEAT VIOLATION

6/7/2016

CDC Risk Violation(s):

4

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-304.12	A) Dixie cup stored in container of applesauce. B) Spoon submerged in container of salsa. C) Bowl left in container of sugar. Scoops are required to have handles and be stored with handles up and out of food items.	6/7/2016
4-501.116	Both warewash machines are dispensing chlorine sanitizer >200ppm. Use a test kit to ensure chlorine sanitizer is at 50ppm on low temp wash machines.	6/7/2016
4-601.11	Cooler where glassware is stored is dirty. Clean and maintain all equipment.	6/7/2016

Good Practice Violation(s): 3

Total Violations: 7

Notes:

FDL ok 7/17/16
CFM Mike Batzler 5/12/19

Switch waste bins in the restrooms so that the covered container is in the women's restroom.

On 5/24/2016, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature